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Arby'sŽ Bronco BerryŽ Sauce

This sweet and spicy jelly sauce comes on the side, in little 1.5-ounce containers, with Arby's battered jalapeno and cheese Side Kickers. But, you know, you ust never get enough of the tasty gelatinous goo in those little dipping packs to use later with your own home-cooked delicacies. And isn't it odd that the sauce is called "Bronco Berry" when there's not a berry to be found in there? Sure, the sauce is bright red and sugary, but you won't find a speck of fruit on the ingredients list.

Nevertheless, the sweet and spicy

flavors make this a delicious jelly sauce that has many uses beyond dipping quick service finger foods. For one, use it as a side for your next batch of lamb chops rather than mint jelly.

It would take more than just a few blister packs to perk u that meal.

3/4 cup water

1/3 cup sugar

1/4 cup corn syrup

3 tablespoons pectin

2 teaspoons cornstarch

1 teaspoon vinegar

50 drops or 1/4 teaspoon red food coloring
1/8 teaspoon onion powder

dash cayenne pepper

dash garlic powder

dash paprika

1/4 cup minced red bell pepper

1/2 teaspoon minced canned jalapeno peppers
1. Combine all the ingredients except the bell and minced jalapeno peppers in a small saucepan. Whisk well.

2. Set saucepan over medium/high heat, uncovered. Add peppers and bring mixture to a full boil, stirring often.

3. Reduce heat and simmer sauce for 5 to 7 minutes, or until thick. Remove from heat and let sauce sit for about 10 minutes.

Stir and cover.

4. Use sauce when it reaches room temperature or cover and chill until needed.

Makes 1 cup